



Georgia Beekeepers Association

Serving Georgia's Bee Industry for Over 90 Years

The Queen's Own Honey Blondie

- 1 cup honey
- 3/4 cup butter or margarine, softened
- 1 egg
- 1 teaspoon vanilla extract
- 2 cups all-purpose flour
- 1/2 teaspoon baking powder
- 1/2 cup semisweet chocolate chips
- 1/2 cup chopped toasted pecans

In medium bowl, cream honey and butter until light and fluffy. Beat in egg and vanilla. Add flour and baking powder; mix until combined. Fold in chocolate chips and pecans. Spread batter into greased 9"x9" baking dish. Bake at 350° for 40 minutes, or until wooden toothpick inserted near center comes out clean. Allow to cool completely. Cut into squares.